



1/1 - (C) WPI / DERWENT
AN - 79-25093B §13!
PR - --JP770088850-- 770726
TI - Carotenoid-contg. material for foodstuff colouration -
prep'd. by adding alkali to crushed tomatoes, filtering,
acidifying filtrate and processing coagulated deposit
it - CAROTENOID CONTAIN MATERIAL FOOD COLOUR PREPARATION ADD
ALKALI CRUSH TOMATO FILTER ACIDIC FILTER PROCESS
COAGULATE DEPOSIT
PA - (KAGO-) KAGOME KK
PN - JPS4024940 A 790224 DW7913
- JP55001311 B 800112 DW8006
ORD - 1979-02-24
IC - A23L1/27 ; C09B61/00
FS - CPI
DC - D13 E24
AB - J54024940 The material is prep'd. by (1) adding an alkali
to crushed tomatoes or the residue formed during the
prodn. of processed tomato foodstuffs contg. carotenoid
comprising mainly lycopene to a pH of 7.5-9.0, stirring
the mixt. at 65 degrees C in a slight alkaline state
for several hrs., and thereby sepg. carotenoid complex
from the raw material, (2) filtering and purifying the
sepd. liq. using a pulper, shifter or centrifuge to
remove unnecessary peel, seeds and fibres, (3) adding
an acid to the purified filtrate to such an extent that
the filtrate becomes weakly acid and thereby sepg. and
depositing carotenoid colour element, and removing the
unnecessary upper turbid liq. and (4) controlling the
pH of the coagulated deposit, concentrating the
deposit, adding an acid to the deposit, and adding
appropriate amts. of table salt to the acid deposit.
- The carotenoid composite is dispersed smoothly in
water-contg. foods in the absence of dispersing agents.
The carotenoid composite having a pH of 4-5 and contg.
1% of table salt has water-dispersing property and
resists decomposition and can be stored for prolonged
periods.

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